

lunch

Available Tuesday to Friday 11:30am – 2:30pm

2 Course £16.50

3 Course £22.50

STARTER

Soup of the Day*

Seasonally Inspired

Roasted Pulborough Beets*

Golden Cross Cheese, Winter Kale, Walnut Dressing

West Sussex Game Terrine**

Spiced Walberton Fruit Chutney, Toasted Sourdough

Pan Seared Scallops*

Cauliflower Cream, Crisp Prosciutto, Capers and Parsley

MAIN COURSE

Chef's Catch of the Day*

Locally Sourced Fish from the West Sussex Coastline

East Preston Butternut Squash*

Herb Quinoa, House Made Ricotta, Toasted Pumpkin Seeds

Pappardelle Pasta, Pulled Red Wine Braised Beef Cheeks

Kale, Lord of the Hundreds Cheese

Roasted Breast of Free Run Chicken*

Savoy Cabbage, Potato Gnocchi, Thyme and Rosemary Jus

DESSERT

Dark Chocolate Ganache Tart

Salted Caramel, Whipped Mascarpone

Bramley Apple Crumble

House Made Vanilla Bean Custard

A selection of British Cheese

House Chutney, Bloomed Apricots, Water Crackers